



Pumpkin Bread with Cream Cheese Frosting

Ingredients:

For the bread:

- 2 1/4 cups all purpose flour
- 1 1/2 tsp baking soda
- 1 1/2 tsp cinnamon
- 2 tsp vanilla
- 3/4 tsp cloves
- 3/4 tsp ginger
- 3 large eggs
- 3/4 cup canola oil or vegetable
- 1 1/2 cups sugar
- 1 1/2 cups pumpkin puree
- 1 cup chopped salted roasted pecans

For the frosting:

- 3 oz cream cheese room temp
- 3 Tbsp butter room temp
- 1 cup powdered sugar
- 2 Tbsp Baileys Pumpkin Spice (optional but recommended, or substitute with regular milk)
- Salted roasted pecans

Directions:

Preheat oven to 350 F. Line bread pan with parchment paper or spray with nonstick spray, set aside. In medium bowl add the flour, baking soda, cinnamon, cloves, ginger. In large bowl whisk in the eggs, oil, vanilla and sugar. Stir in the pumpkin. Add in the flour mixture and stir until just combined. Fold in the pecans. Pour batter into prepared bread pan. Bake 65-70 minutes or until toothpick inserted into center comes out clean. Let cool completely.

Glaze:

In bowl of mixer cream together the cream cheese and butter. With mixer on low add in the powdered sugar, then add in the Baileys Pumpkin Spice. Mix well until combined. Spread over the top of the bread, sprinkle with pecans. Store in cool, dry place.

Source: <https://www.thesugarcoatedcottage.com/pecan-pumpkin-bread-with-pumpkin-spice-cream-cheese-glaze/>



Molasses Cookies

Ingredients:

- 1 cup dark brown sugar packed
- 3/4 cup butter softened
- 1/4 cup molasses
- 1 egg
- 2 1/4 cups all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon allspice
- 1/4 teaspoon salt
- 1/3 cup granulated sugar

Directions:

Preheat the oven to 325 degrees F. Line two baking sheets with parchment paper or non-stick baking mats. Place the brown sugar, butter, egg and molasses in the bowl of a mixer. Beat for 2-3 minutes or until smooth. Add the flour, baking soda, cinnamon, ginger, cloves, allspice and salt to the bowl. Stir until just combined. Roll the dough into 1 1/2 inch balls. Coat each ball in granulated sugar and place 2 inches apart on the prepared pans. Place the pans in the freezer and chill for 20 minutes. Bake each pan of cookies for 14-16 minutes or until just set. Cool for 5 minutes, then transfer the cookies to a rack. Serve immediately, or store in an airtight container for up to 5 days.

Source: <https://www.dinneratthezoo.com/molasses-cookies/>

Vegan Baked Oatmeal

Ingredients:

- 2 tbsp ground flax seeds
- 6 tbsp water
- 3 cups rolled oats (gluten free oats, if needed)
- 1 tsp baking powder
- 1/4 tsp salt
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 3/4 cup unsweetened, plain applesauce
- 1/4 cup pure maple syrup
- 1 1/4 cup unsweetened non-dairy milk
- 1 tsp vanilla extract
- 1 1/4 cups chopped apples (approximately 1 large apple or 2 small)
- 1/3 cup raisins (optional)
- 1/3 cup chopped walnuts or pecans (optional)



Directions:

Pre-heat oven to 350° F. Lightly grease the bottom and sides of 8 x 8 (2qt) baking dish or line with parchment paper. If using a muffin pan, lightly grease each cup or for oil-free, use silicone muffin baking cups. Prepare your flax eggs by whisking together ground flax seeds and water. Set aside to thicken. In a large bowl, mix the oats, baking powder, salt, cinnamon, and nutmeg together. In a medium bowl, mix the flax egg mixture, applesauce, maple syrup, non-dairy milk, and vanilla extract together. Pour wet ingredients into dry ingredients and mix well to combine. Mix in the apples and if using, the raisins and/or nuts.

If Baking In an 8×8 Dish:

Pour mixture into the prepared baking dish and smooth out the top. Bake for 45 minutes (until edges are slightly brown).

If Baking In a Muffin Pan:

Divide mixture evenly into each muffin cup. Bake for 25-30 minutes (until edges are slightly brown). Allow the baked oatmeal to cool slightly, serve warm.

Source: <https://delightfuladventures.com/vegan-baked-oatmeal/>



Peppermint Mocha Cupcakes

Ingredients:

For the cupcakes:

- 1 cup all purpose flour
- 1 cup plus 2 tbsp sugar
- ½ cup plus 2 tbsp unsweetened Cocoa Powder
- ½ tsp baking soda
- ¼ tsp salt
- ½ cup (1 stick) unsalted butter, melted and warm
- 2 large eggs, lightly beaten
- ½ tsp peppermint extract
- 1 tbsp instant coffee
- ½ cup hot coffee

For the Peppermint frosting:

- 5 egg whites, room temperature
- 1 ¼ cup granulated sugar
- 1 ½ cup (3 sticks) unsalted butter, room temperature
- 1 tsp peppermint extract

Directions:

Preheat oven to 350 degrees F. Line muffin tins with cupcake liners. Sift together all the dry ingredients in the bowl of an electric mixer. In a medium bowl, combine all the wet ingredients using a whisk. Add the instant coffee into the wet ingredients. Mix the dry ingredients on low speed for 1 minute. Stop the mixer and add half of the wet ingredients. Mix for a minute on medium speed and scrape the sides and bottom of bowl. Add the rest of the wet ingredients and mix for additional minute on medium speed. The batter will be thin. Divide evenly among the cupcake liners. Bake for 12-15 minutes or until a toothpick inserted in the center comes out almost clean. Cool cupcakes on wire racks completely.

For Peppermint Swiss Meringue Buttercream:

Whisk together sugar and egg whites in a heatproof mixing bowl set over (not in) a pan of simmering water. Whisk until warm and sugar is dissolved (mixture should feel completely smooth when rubbed between your fingers), 2 to 3 minutes. Remove from heat. With an electric mixer on medium speed, whisk egg white mixture 5 minutes (using the whisk attachment). Increase speed to medium-high, and whisk until stiff, glossy peaks form and meringue has cooled (test by feeling bottom of bowl), about 6 minutes. Reduce speed to medium and switch to the paddle attachment. Add butter, one piece at a time, beating well after each addition. Beat in peppermint extract. Use immediately or store in an airtight container in fridge for up to a week.

Source: <https://aclassictwist.com/peppermint-mocha-cupcakes/>



Bread Pudding with Hot Buttered Rum Sauce

Ingredients:

For the pudding:

- 7-8 cups torn or cubed French bread
- 3/4 cup dark brown sugar
- 3 cups milk
- 4 tbsp butter
- 1 tsp cinnamon
- 1 tsp vanilla
- 2/3 cup raisins
- 1/4 cup rum, divided
- 4 beaten eggs

For the sauce:

- 1/3 cup heavy cream
- 1 cup white sugar
- 1/2 cup butter

Directions:

Slice or tear bread into pieces and place in a large bowl. In a medium saucepan over low heat, melt brown sugar, milk, butter, cinnamon, vanilla, raisins, and 2 ½ tbsp rum. Stir constantly until sugar is dissolved. Pour over bread and allow to soak for 30 minutes.

Preheat oven to 350 degrees. Add 4 beaten eggs to the soaked bread mixture and stir gently. The bread should be completely saturated with the egg and milk mixture. Pour into a buttered 9-inch square baking dish and bake for 40-50 minutes until the top is browned and the middle is set. Do not overbake or the bread pudding will become dry.

For the sauce:

Melt the heavy cream, white sugar, and butter in a medium saucepan over low heat. Do not boil or the mixture will start to crystallize. When sugar has dissolved, add 1 ½ tbsp rum. Pour the warm sauce over each slice of bread pudding before serving.

Source: <https://pinchofyum.com/bread-pudding-with-hot-butter-rum-sauce>



Apple Cinnamon Breakfast Bread

Ingredients:

- 1 cup unbleached flour
- 1/2 cup whole wheat pastry flour
- 2/3 cup rolled oats
- 2 tsp cinnamon
- 1 tsp ground ginger
- 1/2 tsp salt
- 1 tsp baking soda
- 1/2 cup of sugar
- 6 tbsp softened unsalted butter
- 2 eggs
- 1 tsp vanilla extract
- 1/3 cup plain yogurt
- 1 cup apple sauce
- 1 cup apples that have been peeled and diced

Directions:

Preheat oven to 350 degrees. In a mixer, mix together the softened butter and sugar until whipped and creamy. Beat the eggs in one at a time. Add the vanilla and mix. Add the yogurt and apple sauce, mixing well. Slowly, add the dry ingredients. Do not over-beat. Add the diced apples and mix just until incorporated. Pour into pre-greased loaf pan. Baking time is about 1 hour and 5 minutes, but start checking at an hour. Your bread is ready when a toothpick or cake tester comes out clean when inserted in the center of the loaf.

Source: https://blessherheart.typepad.com/bless_her_heart/2011/03/apple-cinnamon-breakfast-bread.html

Pumpkin Snickerdoodle Cookies

Ingredients:

- 1 cup unsalted butter, softened
- 1/2 cup canned pumpkin puree
- 1 1/2 cups granulated sugar
- 2 tsp. vanilla
- 1/2 tsp. pumpkin pie spice
- 1/2 tsp. cinnamon
- 1/2 tsp. salt
- 1 1/2 tsp. baking powder
- 1 egg
- 2 2/3 cup all-purpose flour

For the Sugar Rolling:

- 1/2 cup granulated sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. pumpkin pie spice



Directions:

In a large mixing bowl add softened butter. Using a hand mixer or a stand mixer cream butter until smooth. Add pumpkin puree, sugar, vanilla, pumpkin pie spice, cinnamon, salt, and baking powder. Mix ingredients with mixer until fully combined. Add egg and mix well. Add flour slowly and mix well to combine. Place cookie dough in the fridge for at least 1 hour to chill and become scoop-able. **DON'T SKIP THIS STEP.** It is very important to chill the dough to prevent the dough from going flat and it brings out the flavors the longer you chill the dough. Once dough has had a chance to chill, scoop about 2 Tbsp. dough and form it into a ball. Gently roll the dough balls into the cinnamon sugar, and pumpkin spice mix making sure to coat well. Place on a baking sheet lined with parchment paper and bake in a 350F preheated oven for 11-13 minutes or until cookies are set on the edges and soft in the center.

Source: <https://modernmealmakeover.com/pumpkin-snickerdoodle-cookies/>

BONUS: Make your own cookie jar – Great for gifts!!

There are so many ways to layer your own cookie jars with a ton of different types of cookie mixes. Here's just one of many that we love.



Classic Chocolate Chip Cookie Mix

Ingredients:

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ tsp baking soda
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 $\frac{1}{2}$ cups (9 ounces) Guittard Chocolate Chips
- 1 quart-size mason jar

Layer all ingredients in a quart sized mason jar, packing tightly as you go. Decorate the jar/lid and attach a card with the baking instructions.

Baking Instructions:

Ingredients:

- 1 Jar Cookie Mix
- $\frac{3}{4}$ cup butter, softened
- 1 large egg
- 1 tsp vanilla

Preheat oven to 375 degrees F. Beat butter, egg and vanilla in a large bowl until light and fluffy. Add dry mixture from cookie jar to wet and mix well. Drop rounded tablespoons of cookie dough onto ungreased baking sheet. Bake for 9-11 minutes or until golden brown.

Modified from: <https://thehappierhomemaker.com/easy-chocolate-chip-cookie-mix-in-a-jar/>